

Origin:	Slovenia, Štajerska Slovenija, Radomerje
Site:	Radomerje
Site Type:	hillside
Varietal:	Pinot Gris 100 %

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
Fermentation:	selected yeast oak barrel 600 L used barrel
Filter:	filtered
Maturing:	oak barrel 600 L used barrel 24 month(s) Batonnage: yes
Time on the Fine Yeast:	24 month(s)
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.4 g/l
Acid:	4.87 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Optimum Drinking Year:	2020 - 2028

WINE DESCRIPTION

After vintages 2008, 2011 and 2015, this is our fourth Pinot Gris "R". It possesses deeper golden colour. Medium intense on the nose. Showing grape variety is not a primary aim of this masculine wine, variety of aroma certainly is. We can sense butter, white flowers, honey, linden flowers, wet stones, juicy yellow fruits, ripe red apples, and orange peels. Gentle notes of vanilla are nicely supplementing the picture and filling up the gaps. Full bodied, rich, intense, but still elegant. Dry, full bodied, still elegant, showing typical acidities of the region. Oily texture and firm texture are adding to the whole picture. Full bodied with intense flavours but still tasty with long finish. Great with food. Less aromatic then 2015, but firmer and livelier. A very individual style of Pinot Gris, Pinot Gris with capital "P".



WINERY

WINEMAKING TRADITION SINCE 1139: At the Dveri-Pax winery in northeastern Slovenia, we are continuing the 800-year-old winemaking tradition of the Admont Benedictine monks - with great respect for nature and a keen sense for trends. Our vineyards cover 73 hectares, and the vintners work with a great respect for nature and tradition as well as a keen sense of trends.